

those he considers the finest of his whole collection, which is one of the largest in the world. These include, doubtless, some of the most valuable sorts of mangoes of all India.

8729.

*Noushirvani.*

8732.

*Totafari.*

8730.

*Paheri.*

8733.

*Hafu or Alphonse.*

8731.

*Ameeri.*

8734.

*Jamshedi.***8735. CURCUMA LONGA.****Turmeric.**

From Bombay, India. Received through Dr. S. A. Knapp, June 7, 1902.

**8736. ZINGIBER OFFICINALE.****Ginger.**

From Bombay, India. Received through Dr. S. A. Knapp, June 7, 1902.

**8737. TRITICUM DURUM.****Wheat.**

From Bombay, India. Received through Dr. S. A. Knapp, June 7, 1902.

*Hansoli.* Grown at Surat, in Gujarat.

**8738 to 8745. PHOENIX DACTYLIFERA.****Date palm.**

From Bagdad, Arabia. Received through Messrs. Lathrop and Fairchild (Nos. 866 to 873, March 10, 1902), June 7, 1902.

**8738.**

*Kustawi.* "Considered one of the two best dates in the region of Bagdad. It is a variety which, though acknowledged to be far superior to the sorts which are sent to America, is not exported because of its poor shipping quality. If this date succeeds in America it can, without doubt, be easily shipped by rail, as I have eaten here in Bagdad good specimens over five months old. It is a sticky sort, as packed by the Arabs, although I believe its skin is thick enough to allow of its being packed as the *Deglet Noor* of Algiers is packed. The fruit is not over 1½ inches long, as judged by dry specimens, and has a seed about seven-eighths inch in length by five-sixteenths inch in diameter. The flesh is not very thick, but exceedingly sweet and, like the other good dates of this region, of a decidedly gummy consistency. It is placed by the Arabs second in rank to the *Maktum*, which is richer in sugar and somewhat fleshier. I have only tasted the *Maktum* once, but I believe it superior in flavor to the *Kustawi*, owing to the fact that the region of Bagdad is much drier than that of Bassorah. This date is probably better suited to conditions prevailing in California and Arizona than the sorts grown in Bassorah. It is considered, however, one of the most delicate dates to cultivate, requiring much more care than such sorts as the *Zehedy*, *Ascherasi*, and *Bedraihe*. Not being a date for export the price is low, as is the case with the *Berhi* of Bassorah. It sells for about \$2.60 to \$3 per 210 pounds, while the *Bedraihe* brings about \$4 to \$4.40. This variety begins to ripen about the 1st of August in this exceedingly hot climate. It should be planted with the growing bud 2 inches above the soil. The best ground will be an adobe, like the silt of the Colorado River, or such as occurs in certain places on the experimental farm at Phoenix. This sort is said to be a good bearer, but I do not know just how heavy the yields are. There is very little fiber to the date, and it is altogether an exceptionally fine sort." (*Fairchild.*) (No. 866.)

**8739.**

*Ascherasi.* "One of the highest-priced dates on the market in Bagdad. It is, as I have seen it, always a more or less dry sort, never pressed into a conglomerate mass in the way the other sorts are. It is the sort preferred by